

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-I) BHA102

MAXIMUM MARKS	:	60
TOTAL TIME ALLOWED	:	06.00 HRS
TIME ALLOWED FOR INDENTING & PLAN OF WORK	:	30 MINUTES
SCULLERY & WINDING UP	:	30 MINUTES

All menu items to be made from the prescribed syllabus only

Part – A (Cookery)

1. One simple salad OR soup	06
2. One simple sauce	06
3. One simple egg or fish preparation	06
4. One simple vegetable or potato preparation	04
5. Journal	03
	25

Part – B (Bakery)

1. Bread or bread rolls	10
2. Simple cake or cookies	06
3. One dessert hot or cold	06
4. Journal	03
	25

Part – C (General Assessment)

1. Uniform & Grooming	02
2. Indenting and plan of work	03
3. Scullery, equipment cleaning and Hygiene	02
4. Viva	03
	10

PARAMETERS OF ASSESMENT OF EACH DISH

A) Temperature	20%
B) Texture / Consistency	20%
C) Aroma / Flavour	20%
D) Taste	20%
E) Presentation	<u>20%</u>
	<u>100%</u>

NOTE:

1. Journal is not allowed during indenting or practical. It must be handed over to the examiner before commencement of examination.
2. Invigilation will be done by both internal and external persons.
3. Each student will cook 04 portions of each dish/item.
4. Extra ingredients may be made available in case of failure but of limited types and quantity (groceries and dairy products only). Only one extra attempt may be permitted.
5. Uniform and grooming must be checked by the examiners before commencement of examination.
6. Students are not allowed to take help from books, notes, journal or any other person.

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-I) BHA104

MAXIMUM MARKS	60
DURATION	04.00HRS

All Technical Skills to be tested as listed in the syllabus

		MARKS
1.	Uniform / Grooming	: 05
2.	Service Equipment Knowledge / Identification	: 05
3.	Task of Menu Planning: French classical Menu or Breakfast	: 10
4.	Table lay-up & service skills on planned menu of point number 3	: 10
5.	Social skills / complaint handling	: 10
6.	Viva	: 10
7.	Journal	: 10
	TOTAL	: 60

NOTE:

1. The examination should test skills and knowledge of the students by assigning sets of tasks as listed in the practical syllabus under each category.
2. During table service each guest should pose one question to the candidate on the item being served. The invigilators can brief guests prior to service.

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-I) BHA106
Rooms Division Operations- I (A) -Practical

MAXIMUM MARKS 30
DURATION 03.00 HRS

			MARKS
1.	Uniform & Grooming	:	05
2.	Telephone/message handling	:	05
3.	Designing various front office formats/reports	:	10
4.	Situation handling	:	05
5.	Journal	:	05
TOTAL			30

NOTE:

1. Speech, Communication, Courtesy and Manners should be observed throughout.
2. 100 technical questions to be prepared in advance, covering the entire syllabus.
3. Practical situations – at least 15 situations be made representing all aspects of the syllabus.

Rooms Division Operations- I (B) -Practical

MAXIMUM MARKS 30
DURATION 03.00 HRS

			MARKS
1.	Uniform & Grooming	:	05
2.	Arranging maids' trolley/caddy/identification of equipment	:	05
2.	Bed making	:	05
3.	Guest room / bathroom/ public area cleaning	:	05
4.	Handling special situation	:	05
5.	Journal	:	05
TOTAL			30

NOTE:

1. Speech, Communication, Courtesy and Manners should be observed throughout.
2. 100 technical questions to be prepared in advance, covering the entire syllabus.
3. Practical situations – at least 15 situations be made representing all aspects of the syllabus.

MARKING SCHEME FOR PRACTICAL EXAMINATION (SEM-I) BHA111

MAXIMUM MARKS 30
DURATION 03.00 HRS

		MARKS
1.	Chalana Kriya/Loosening Practice	: 05
2.	Standing Posture	: 05
3.	Sitting Posture	: 05
4.	Prone Posture	: 05
5.	Supine Posture	: 05
6.	Pranayama	: 05
	TOTAL	: 30

(Refer syllabus for tasks)

All candidates appearing in this practical must carry their Yoga mat and be in proper yoga uniform as defined by respective academic chapter.